



New Year's Eve Menu

Date: Sunday, December 31st, 2017

Time: Two Seatings Available: 6:00 pm & 9:00 pm

Price: \$65 per person, add \$25 per person for wine pairing

Call today for your reservation: 828-625-2999

Champagne Toast to Start

Amuse Bouche

Duck confit spring rolls

First Course

Lobster bisque with potato crisp & tarragon crème fraîche

Second Course

Superfood salad of mixed local kale, roasted beets, onion confit, goat cheese crostini and warm bacon vinaigrette

Intermezzo

Lavender-Cranberry Granita

Third Course

Spice-rubbed filet mignon with roasted fingerling potatoes, grilled asparagus & ancho chili cream sauce

OR

Almond-crusted wild caught Halibut with wild mushroom risotto, bacon-braised brussels sprouts, parmesan broth and local kale pesto

Dessert Course

Milk chocolate banana crunch torte